



Double Eagle Malt: Grain with a higher purpose.

We give local farmers an incentive to grow commercially viable, sustainable grains. And we turn those grains into products to make tasty brewed and distilled spirits. So naturally, we ask, which is the higher purpose?

Double Eagle Malt provides high quality brewing and distilling malts sourced and converted from single origin barleys grown by family farmers with whom we make personal, long-term relationships. Double Eagle Malt serves its customers by providing hand crafted malts that are sustainable, environmentally responsible and unique to the specific farm lands from which they are sourced. We are committed to supporting local farmers, local businesses, local consumers and the local economy.

Our Sources

We handcraft malts from 2-row and 6-row malting barleys, plus wheat, rye and other grains, sourced from our farmer partners in Pennsylvania and surrounding states. We currently offer grain from Bucks, Montgomery, Lancaster and Berks Counties in PA, and Adairville KY. For 2016, we have additional agricultural commitments in PA and New Jersey, including some organic barley and oats.

Our mission is to link farmers to our brewery and distillery customers, and then to their consumers in a clear, conscientious way to help illustrate the importance of the farming business to our products and – in a broader way – to the health and livelihood of our communities. In so doing, we hope that the family farmer may well have a better chance of keeping his farm instead of selling out to the next developer who knocks on his door.



Malting Method



We use a pneumatic malting method which produces a very predictable and repeatable result. The steep, germination and kilning are all conducted in a single vessel using custom designed controls to modulate

airflow, temperature and pressure very precisely, allowing Gary, our maltster, to make adjustments to achieve the best results, even with variations in barley variety and quality, and changes in ambient conditions.

Capacity

Our initial system has a 1-ton capacity; however, we are currently fabricating an additional 5-ton batch system to be ready for production by late Fall 2015. Both systems together will give us an annualized capacity of 500,000 lbs.

We are also developing a roaster for caramel/crystal and other specialty malts, which should be available by Winter 2015.



Specifications

Double Eagle maintains an in-house lab to conduct testing on each product, and provides a tag with a QR code and link to the malt specifications on Double Eagle's website, as well as a link to the original barley data and test specifications conducted prior to raw material purchase. All barley meets AMBA specifications, verified by a qualified malting barley test lab such as Canadian Malting Barley Technical Centre (CMBTC) or the North Dakota State University small grain lab.



All malts are delivered to our customers as unmixed single origin. We want to provide our customers unique products representing the terroir of their source, and give their customers a real connection between the beverage and the farmer who grew the grain. To those ends, each bag of malt will have a web address to our farmer profile page which will introduce the consumer with the farmer and the exact geographic source of the raw material.

Pricing

We make contracts with growers which are designed to provide them with a profitable and responsible crop and a reasonable return to continue growing for us. In contrast to large commercial malt houses, who make contracts with farmers based on commodity prices for huge volumes, our local farmers require more of an incentive to replace their other reliable cash crops, such as corn, soybeans and wheat, with the finicky malting barley we need. Also, small batch craft malt is considerably more labor intensive to produce than the products from big malthouses. Considering these factors, our pricing is structured to be very reasonable. Contact Alan for details.

We look forward to working with you! **To reserve your malt, please contact:**

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Double Eagle Malt is a proud member of:



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